Food Service Supervisor/Manager Certification Course

Topic 1.7: INSPECTION AND STORAGE OF FOOD

Developed by: NEPMU-2, Norfolk, VA

Course Number B-322-2101

ENABLING OBJECTIVES

- 1.30 DEFINE Prime Vendor concept
- 1.31 LIST the types of food inspections
- 1.32 EXPLAIN criteria used to accept or reject perishable subsistence items
- 1.33 STATE criteria used to accept or reject semi-perishable items
- 1.34 DESCRIBE general storage requirements for subsistence items

WHAT IS PRIME VENDOR?

- A major reengineering effort within DoD to establish a single major distributor for one geographical region
- Serves numerous commands
- Subsistence is delivered directly to the customer, not via a warehouse
- PV selected based on best value criteria

PRIME VENDOR IMPROVEMENTS

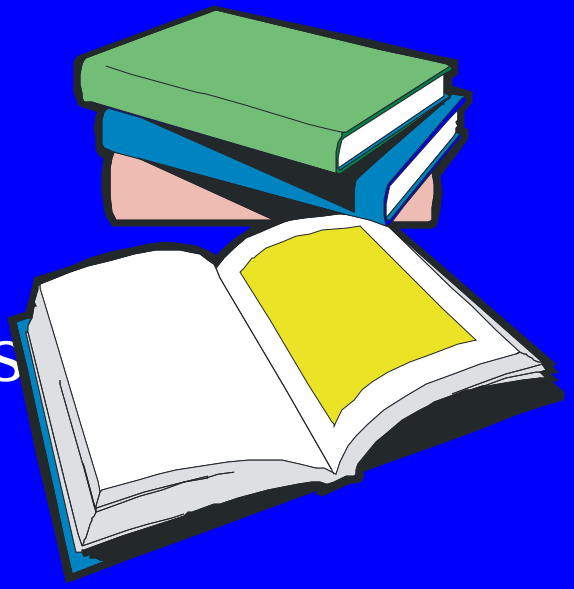
- Greater efficiency
- Industry partnership
- Improved delivery speed
- Best value contracting
- Electronic systems
- Production agreements

SAME BASIC CONCEPTS

- PV still relies on the following:
  - Approved sources
  - Vet inspection not required
  - Fitness for consumption still required if food is not from PV

APPROVED SOURCES

- All food will originate from approved sources listed in:
  - USDA Publications
  - FDA Publications
  - USDC Publications
  - Miscellaneous sources



ACCEPTANCE AUTHORITY (AA)

- Performed at location chosen by activity
- Acceptance or rejection authority must be in writing
  - Receiving official has final acceptance/rejection authority
- PMA and AA liaison with local food personnel

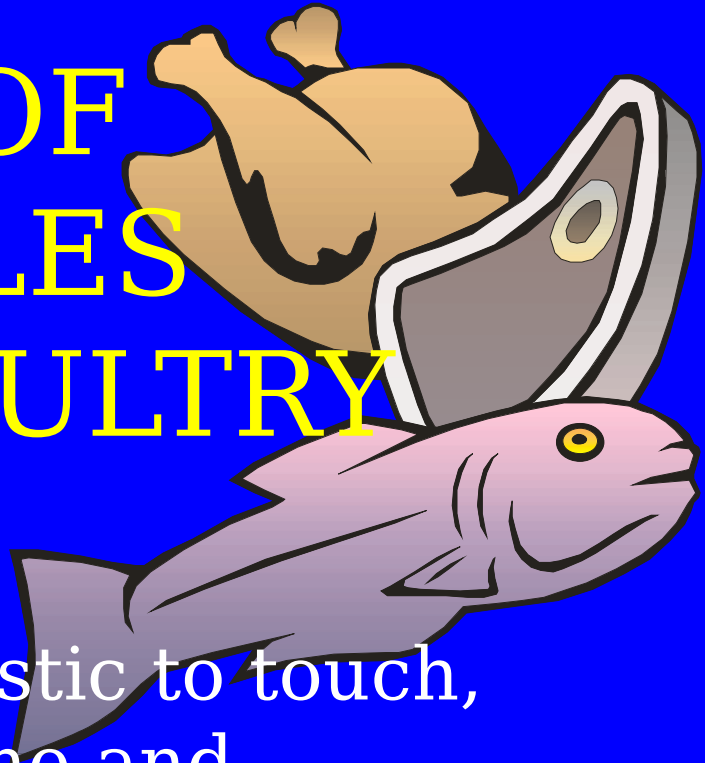
INSPECTION

- Army Veterinary Inspectors (AVI) perform 5 types of inspections:
  - Cursory
  - Routine
  - Special
  - Surveillance
  - Wholesomeness
- PIC must have delivery vehicle inspected

AVI RESPONSIBILITIES

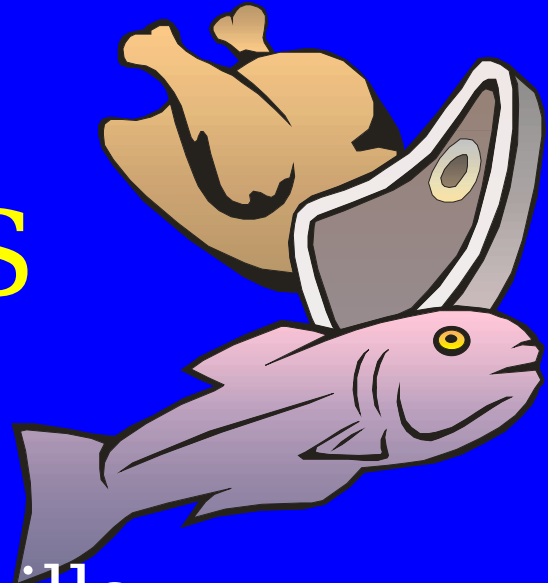
- Must inspect food at SPV delivery points to make wholesomeness determinations
- When quality is questionable, receiving individual may request inspection

RECEIPT OF PERISHABLES MEAT AND POULTRY



- Role of USDA
  - NAVSUPPUB 421 and 486
- Fresh meat is firm and elastic to touch, reasonably dry, free of slime and abnormal odors/discoloration
- Signs of refreezing: blood in bottom of box, changes in box shape, discoloration of meat (green/brown), excessive ice

RECEIPT OF PERISHABLES FISH



- Approved source
- Fresh fish have bright red gills, clear eyes, firm elastic flesh
- Frozen fish must be frozen at receipt, check for refreezing
  - Soft, flabby flesh
  - Sour odor or off color
  - Slimy wrapping paper, ice crystals

RECEIPT OF PERISHABLES SHELLFISH

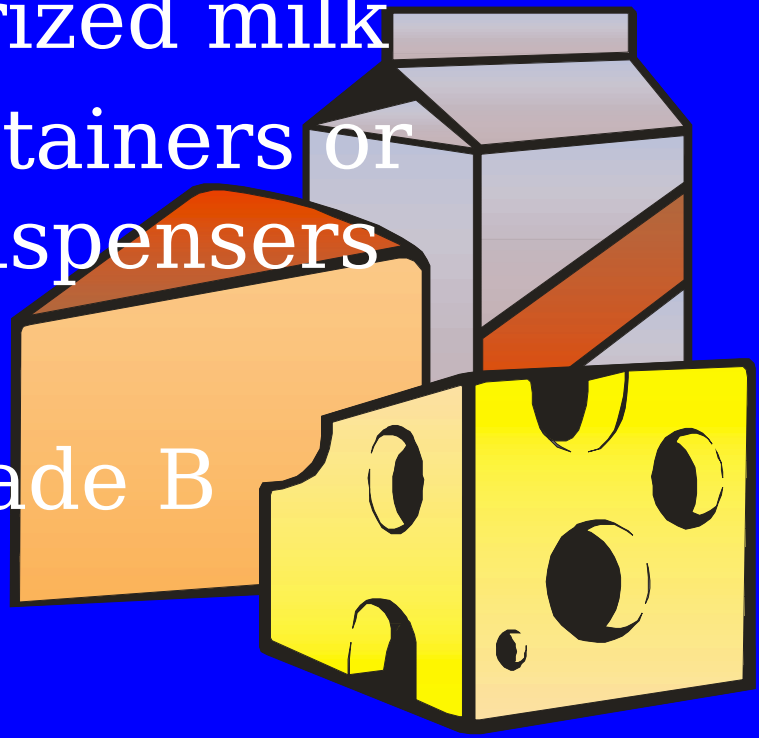
- Un-shucked: fresh only
  - Name of shipper, kind and quantity of stock, maintain certificate for 90 days
- Shucked: fresh or frozen
  - Non-returnable package, maintain certificate, shipper information
- Fresh crustaceans
  - Received alive

RECEIPT OF PERISHABLES FRUITS AND VEGETABLES

- USDA inspection standards
- Taste is best indicator over appearance, blemishes, size, etc.

RECEIPT OF PERISHABLES MILK AND DAIRY

- Only Grade A pasteurized fluid milk
- Delivery Temp 45°F or less
- Dry milk from pasteurized milk
- Served in original containers or from approved bulk dispensers
- Butter
- Shell eggs at least Grade B



RECEIPT OF SEMI-PERISHABLES CANNED PRODUCTS

- Labeling
- Can defects
  - Dents
  - Pinholes
  - Swellers
  - Springers
  - Flippers

RECEIPT OF SEMI-PERISHABLES DRY FOODS

- Labeling
- Defects
  - Tears
  - Dampness
  - Infestation
- Rejection standards

FOOD STORAGE

- General requirements
  - food storage areas
  - disposition of decayed/spoiled foods
  - placement of food within storage areas
  - FIFO
  - Inspections for infestation, spoilage, damage
  - Cleaning

FOOD STORAGE

- Temperature
  - Frozen foods stored at 0°F or below
  - Fresh products stored at 41°F or below
  - Eggs/dairy received at 45°F or below and maintained at 41°F or below

FOOD STORAGE

- Product compatibility
  - Grouping
- Proper air circulation
- Refrigerated storage
  - Temperature and logs
  - Frost, glaze no more than 1/4 inch
  - Clean, washed surfaces
  - Internal back-up thermometer

FOOD STORAGE

- Semi-perishables
  - Controlled conditions
  - Routine inspection of package interiors
  - Infested food procedures

SUMMARY

- Prime Vendor concept and practices
- Inspection of food items
- Receipt of perishables
- Receipt of semi-perishables
- Storage of food items